

TUCSON CONVENTION CENTER MENU



2006 Menu



Welcome to the Tucson Convention Center



"Cooking is an adventure"

"Release your creative side"

"The preparation of a meal is much more than cooking"

~Chef Edwin Scholly

Mr. Scholly was awarded the distinction of master chef in Germany in the early 1990's.

He has competed in the International Culinary Olympics three times and he has also been a member of the German National Culinary Team from 1995-1997. Chef Scholly has been awarded 14 medals in the culinary arts, 6 gold, 5 silver and 3 bronze. These awards are considered the equivalent to an Emmy or a Grammy in his field. He has trained and prepared other Executive Chefs for top competitions and has both individually and on a panel judged the culinary art of his peers.

Please know our menus are sample offerings for your guests' enjoyment. Our sales team, with Master Chef Edwin Scholly and his team of chefs will happily help you create your uniquely designed menu that captures the flavor and culinary appeal of your visit to the "Old Pueblo. After all, in Tucson, we are "first in culinary adventure with memorable food experiences!"

To discuss menu options or schedule a tasting please contact our Food and Beverage Sales Department directly. Our sales team will be happy to work with you, from start to finish, insuring the success of your event.

260 South Church Avenue

Tucson, Arizona 85701

(520) 882-9820

Thank you for your business and Bon Appetit!

BUFFET BREAKFAST

Buffet breakfasts include an assortment of chilled juices – orange, apple and grapefruit; regular and decaffeinated coffees and hot teas.

SOUTHWESTERN STYLES

Fresh Scrambled Eggs served with Chorizo, Jalapenos, Sour Cream & Shredded Ranchero Cheese. Accompanied by Breakfast Potatoes, Refried Beans, Sliced Fruit and a Baker's Basket of fresh Pastries, Sweet Butter & Jam.

\$16.75 per person

SCRAMBLED EGG BAR

Fresh Scrambled Eggs accompanied by a selection of mushrooms, diced ham, bell peppers, shredded cheese, sour cream and salsa.

Offered with bacon or sausage, breakfast potatoes, sliced fruit and a bakers basket of pastries, butter and jam.

\$15.50 per person

THE EYE OPENER

A selection of Fresh Baked Pastries including Fruit & Cheese Danish, Croissants, Jumbo Muffins, Delicious Scones & Sliced Breakfast Breads.

\$8.25 per person



CLASSIC CONTINENTAL

Seasonal Sliced Fruits and Berries, Fresh Baked Pastries including Fruit & Cheese Danish, Jumbo Muffins, Delicious Scones & Sliced Breakfast Breads.

\$10.35 per person

HEALTH NUT

Assorted Cereals and Granola. Served with Fresh Fruit, Yogurts and Cheeses. Accompanied by an assortment of Whole Grain Breads and Muffins.

\$10.50 per person



DONUTS, JUICE & COFFEE

An assortment of your favorite Morning treats.

\$6.35 per person



EARLY MORNING ACTION STATIONS

Add any or all of the following for a truly eye opening experience. An attendant charge will apply to all action stations.

OMELETS OR SCRAMBLED EGGS

The Classic Omelet Station presentation. Featuring Sautéed Onion, Peppers and Fresh Herbs, a selection of Cheeses, Sliced Mushroom, Smoked Salmon, Bacon Bits, Sausage, Tomato & Diced Ham. Eggs prepared your favorite way.

\$5.75 per person



LITE N' FLUFFY PANCAKES

Prepared to order with Canadian Maple Syrup and Fresh Diced Seasonal Fruit.

\$4.40 per person



BELGIAN WAFFLES

Jumbo Waffles served with Maple Syrup, Diced Seasonal Fruit and Fruit Scented Whipped Cream.

\$5.40 per person



FRENCH TOAST

Thick sliced Texas toast crusted in cinnamon, vanilla and finished with your choice of Pecans, Cherry or Strawberry Compote & Whipped Cream.

\$4.40 per person



PLATED BREAKFAST SELECTIONS

Plated Breakfast Selections include an assortment of chilled juices – orange, apple and grapefruit; regular and decaffeinated coffees, hot tea & water service.

THE ALL AMERICAN

Jumbo Scrambled Eggs; served with your choice of Bacon, Sausage Links or Ham Steak. Served with Grilled Tomatoes and Breakfast Potatoes.
\$15.00 per person

SONORAN BAKED EGGS

Mild Poblano Chilis stuffed with Farm Fresh Eggs, Onions & Bell Peppers. Served with Breakfast Potatoes and Honey Pepper Bacon.
\$16.25 per person



EGGS BENEDICT

Served traditionally with Canadian Bacon & Hollandaise Sauce on an English Muffin. With Grilled Tomatoes and Breakfast Potatoes.
\$15.75 per person

FARMER'S DELIGHT

For the hearty eating crowd, this breakfast includes: Scrambled Eggs, 1 Breakfast Steak, 2 Bacon Strips & 2 Sausage Links. Served with Grilled Tomatoes and Breakfast Potatoes.
\$18.75 per person

HOT AND HEALTHY

Egg Beaters®, served with Turkey Bacon, Grilled Tomatoes & Seasonal Vegetables. Served with a selection of Whole Grain Breads and Muffins.
\$17.75 per person



TUCSON CONVENTION CENTER MENU

ALA CARTE / BREAKOUT SELECTIONS

BREAKFAST ITEMS

Assorted Fresh Bagels w/ Flavored Cream Cheeses	\$30.00 per dozen
Baker's Basket – Assorted Danish, Scones, Muffins, Croissants and Breakfast Breads	\$28.00 per dozen
Assorted Filled, Powdered and Glazed Donuts	\$24.00 per dozen
Regular and Low Fat Yogurts	\$2.75 each
Individual Whole Fruit	\$1.75 each
Cereal & Milk; an assortment of Kellogg's varieties	\$3.75 each

AFTERNOON SNACK & BREAKOUT SELECTIONS

Potato Chips, Mini Pretzels or Tri-Colored Tortilla Chips	\$10.75 per pound
Salsa, French Onion, Bean or Spinach Dip	\$17.25 per quart
Bar Mix, Syzzlin Snack Mix or Goldfish Snacks	\$12.50 per pound
Assorted Jumbo Cookies	\$24.00 per dozen
Double Fudge Brownies or Blondies	\$28.00 per dozen
Jumbo Soft Pretzels w/ Spicy Mustard	\$2.75 each
Gourmet Ice Cream Bars	\$3.25 each
Assorted Fancy Mixed Nuts & Trail Mix	\$18.25 per pound
Assorted Granola Bars and Candy Bars	\$2.25 each

BEVERAGES

Premium House Blend Coffee (3 gallon minimum)	\$29.00 per gallon
Premium House Blend Decaffeinated Coffee (3 gallon minimum)	\$29.00 per gallon
Individual Herbal Teas	\$2.25 each
Lemonade, Iced Tea or Fruit Punch (3 gallon minimum)	\$27.00 per gallon
Assorted Soft Drinks; (Pepsi, Diet Pepsi & Sierra Mist)	\$2.50 each
Arrowhead Spring Water	\$2.50 each
Tropicana Fruit Juices (Orange, Apple, Cranberry & Ruby Red)	\$2.75 each
Water Station; Includes water cooler and initial 10 gallons of water	\$60.00 per day
5-gallon bottle of Arrowhead Water	\$25.00 each



HOT PLATED LUNCH SELECTIONS

Lunch entrees include a house salad of mixed greens, carrots, cucumbers & tomatoes with choice of dressing, Rolls & Butter and a miniature dessert sampler plate. Coffee, iced tea & water service.

CHICKEN CHAUSSEUR STYLE

Slowly braised with Mushrooms, tomatoes, and White Wine. Served with a medley of Fresh Vegetables and Garlic Mashed Potatoes.

\$21.75 per person

PANKO AND PARMESAN ENCRUSTED CHICKEN BREAST

Lightly breaded and baked. Topped with Marinara Sauce and Provolone Cheese. Served over Linguini with steamed Broccoli.

\$18.75 per person



ARTICHOKE AND PARMESAN STUFFED CHICKEN

Fresh Chicken Breast stuffed with a mixture of chopped artichoke hearts, parmesan cheese and bread crumbs. Served with seasonal vegetables and rosemary potatoes.

\$19.75 per person

GRILLED TOP SIRLOIN

Grilled to your request served with Herbed Butter, Roasted Onion Mashed Potatoes, Seasonal Vegetables and Fried Onion garnish.

\$32.75 per person

COUNTRY FRIED STEAK

Served with Caramelized Onion Corn Pudding, Sweet Baby Reds Potatoes and traditional Country Gravy.

\$27.75 per person

HERB ENCRUSTED PORK LOIN

Slow roasted and hand carved. Served with Red Wine Sauce, Horseradish scented mashed Potatoes and Seasonal Vegetables.

\$29.75 per person

GRILLED SALMON FILLET

Served with Ginger Lime Sauce, Rice Pilaf and Seasonal Vegetables.

\$29.75 per person

BAKED BOSTON COD

Topped with crushed Ritz Crackers and fresh chopped herbs. Served with Lemon Butter Sauce, Steamed Rice and Seasonal Vegetables.

\$27.75 per person



ENTREE SALAD SELECTIONS

Entrée Salads include your choice of dressing and a miniature dessert sampler plate.
Beef, Chicken or Shrimp can be added to make a heartier meal.
Coffee, iced tea & water service.

T.C.C. TACO SALAD

Crisp Salad Greens topped with Ground Beef, Peppers, Tomatoes, Basil, Garlic and Carrots. Served in a Crisp Taco Shell and topped with Shredded Parmesan Cheese and Onion Rings.
\$17.75 per person

CEASAR SALAD

Fresh Romaine Lettuce, Cherry Tomatoes, Onion, Swiss Cheese and Jumbo Croutons. Served with a Creamy Caesar Dressing.
\$12.75 per person

TEX-MEX SALAD

Iceburg Lettuce tossed with Chopped Onion, Tomatoes, Grated Cheddar Cheese, Ground Turkey, Kidney Beans & Tortilla Chips. Served with Sliced Avocados.
\$16.75 per person

ARIZONA GREENS SALAD

A variety of mixed Baby Greens with Caramelized Pears and Toasted Walnuts. Topped with a Goat Cheese Crustini.
\$13.75 per person

FRESH SPINACH SALAD

Baby Spinach leaves with Fresh Strawberries, Diced Red Onion and Toasted Sesame Seeds.
\$14.75 per person

SUMMER MESCLUN SALAD

Assorted Greens with Roasted Garlic Dressing, Blue Cheese, Toasted Walnuts, Green Onions, Cherry Tomatoes and Jumbo Croutons..
\$12.75 per person

SALAD CAPRICE

Prepared with a Mixed Baby Greens Bouquet drizzled with Extra Virgin Olive Oil and Balsamic Vinegar.
\$14.75 per person

GRILLED FIG AND ARUGALA SALAD

Served with Parmesan Crisps and Slice Prosciutto de Parma.
\$13.75 per person



COLD SANDWICH AND WRAP SELECTIONS

Sandwiches & Wraps are served with a Side Salad or Fresh Sliced Fruit
and a miniature dessert sampler plate.
Coffee, iced tea & water service.

TUCSON STEAK SANDWICH

Sliced Beef with Onions, Mushroom, Bell Peppers and Cheddar Cheese.
Served on Fresh Focaccia.
\$17.75 per person

GREEK CHICKEN SANDWICH

Grilled Chicken, Sliced Red Onion, Tomatoes, Feta Cheese,
and Black Olives on a French Roll.
\$16.75 per person

SPICY COLESLAW RUBEN

Traditional Ruben prepared with Shredded Cabbage, Green Onions, Spicy Mustard,
Pepper Jack Cheese and Corned Beef. Served on a Sourdough Roll.
\$17.75 per person

SMOKED TURKEY PITA

A delicious Whole Wheat Pita stuffed with Sliced Turkey Breast,
Caramelized Onions, Bacon Bits, Tomatoes and Arugula.
\$13.75 per person

~ ~ ~ ~

*All wraps are prepared on your choice of Sun-Dried Tomato,
Chipotle Pepper, Spinach, Whole Wheat, Garlic Herb or Plain Tortillas.*

T.C.C. WRAP

Sliced Grilled Chicken tossed in a Tangy Cream Sauce with Cilantro,
Green Onions, Tomatoes and Bell Peppers.
\$12.75 per person

RUBEN WRAP

Fresh sliced Corned Beef, Coleslaw, Swiss Cheese, Green Onions and Tomatoes.
\$13.75 per person

CHILI TUNA WRAP

Albacore Tuna, Red & Green Onions, Tomatoes and Chopped Leaf Lettuce
tossed in a Sweet Chili Sauce.
\$14.75 per person

THE OLD FASHIONED BLT WRAP

Apple Wood Smoked Bacon with Iceburg Lettuce, Tomatoes and Shredded Cheddar Cheese..
\$14.75 per person



BISTRO BOXED MEALS

Boxed Meals include your choice of Potato Salad, Pasta Salad or Chips, Mini Bon Bell Cheese Wheel, Hard Candy and Cookie or Whole Fruit for Dessert.
All meals include a Bottle of Spring Water.

THE ITALIAN GRINDER

Ham, Salami, Pepperoni and Olive Tapanade with Provolone Cheese and Italian Vinaigrette on a Grinder Roll.
\$18.75 per person



GRILLED FAJITA CHICKEN

Fajita Marinated Chicken Breast, Crisp Lettuce, Tomatoes and Red Onion in a Chipotle Wrap with Ranch Dressing.
\$16.75 per person

HONEY MUSTARD TURKEY

Hickory Smoked turkey Breast, Lettuce, Onion, Tomatoes and Honey Mustard Dressing on a Kaiser Roll.
\$15.75 per person

THE NEW YORK DELI

Your choice of Piled High Honey Baked Ham & Swiss, Lean Roast Beef & Cheddar, Smoked Turkey and Provolone, Tuna or Chicken Salad. This meal includes Chips, Whole Fruit and Water only.
\$12.75 per person

GARDEN GREEN SALAD

Crisp Iceburg and Romaine Mix with Cherry Tomatoes, Onion, Carrot, Cucumber and choice of Dressing.
\$12.75 per person

CAESAR SALAD

Fresh Romaine Lettuce Topped with Grilled Chicken Breast, Steak, Shrimp or Salmon. With Croutons and Creamy Caesar Dressing.
\$14.75 per person



DINNER ENTREE SELECTIONS

Dinner Entrées are served with your choice of Caesar, Spinach or Mixed Field Greens Salad, an Artisan Bread Basket and Dessert.
Coffee & water service.

STUFFED CHICKEN FLORENTINE

Chicken Breast stuffed with Spinach, Sweet Peppers, Onions, Boursin and Parmesan cheeses. Served over Oven Roasted Squash, Garlic Mashed Potatoes and Topped with a Riesling Wine Sauce.
\$23.25 per person

CHICKEN MARSALA

Lightly Sautéed Chicken Breast in a Sweet Marsala Wine & Mushroom Sauce. Served with Steamed California Vegetables and Twice Baked Potatoes.
\$21.75 per person

HERBED MARINATED GRILLED CHICKEN

Fresh Chicken Breast marinated in Olive Oil and Fresh Herbs. Grilled to perfection and served with Seasonal Vegetables and Roasted Garlic Mashed Potatoes.
\$19.75 per person

MARINATED BISTRO TENDER

Cooked on the grill and served with Corn Mashed Potatoes and Red Wine Reduction Sauce. Steamed Seasonal Fresh Vegetables.
\$25.75 per person

BLACK ANGUS FILET

Six ounce Filet stuffed with a Creamy Mushroom Duxelle, wrapped in Puff Pastry and baked to Golden Brown. Served with Seasonal Vegetables and topped with Truffle Maderia Sauce.
\$29.75 per person



STUFFED PORK CHOP

Stuffed with an Apple-Bacon Confit. Served with Grilled Polenta and Steamed Seasonal Vegetables.
\$28.75 per person

GRILLED SALMON STEAK

Fresh Salmon marinated in a Lime, Cilantro and Dill. Served with Saffron Rice and Fresh Seasonal Vegetables.
\$32.75 per person

BEEF AND SALMON DUET

Herb encrusted Filet of Beef with Rosemary Butter and Grilled Salmon with Dill Cream Sauce. Served with Garlic Marjoram Mashed Potatoes and Seasonal Vegetables.
\$42.75 per person



VEGETARIAN & SPECIALTY ENTREE

At the Tucson Convention Center it is our policy to prepare a standard 5% over your plated entrée guarantee as vegetarian meals. Please select one of the following to accommodate your vegetarian guests. Kosher, Vegan and other specialty meals are available upon request. Please consult your catering representative for pricing information.

ROASTED VEGETABLE BEGGARS PURSE

Roasted Vegetables with Black Beans and Fresh Herbs in a Puff Pastry.
Served over Couscous and Seasonal Vegetables.

PORTABELLA MUSHROOM NAPOLEON

Grilled Zucchini, Squash, Eggplant, Onion and Portabella Mushrooms
layered and topped with Pecorino Cheese.

VEGETARIAN POT PIE

A fresh California Vegetable mix combined with a Rich Sauce;
Nestled in a Homemade Crust and baked Golden Brown.

FRESH VEGETARIAN PLATTER

Smoked Tofu and Grilled Polenta. Served on a Bed of Fresh
Seasonal Vegetables and Herbed Rice.

GRILLED VEGETABLES

Seasonal Vegetables Marinated in our House Marinade and Lightly Grilled.
Served with Sautéed Mushrooms and Twice Baked Potatoes.

~~~~~

### ***Cold Plated Options***

### **GLAZED TOFU SANDWICH**

Served on a Kaiser Roll with Tomatoes, Onion and Jicama Slaw.  
Served with Side Salad or Fresh Sliced Fruit.

### **CRUNCHY VEGETABLE WRAP**

A fresh Spinach Wrap filled with alfalfa Sprouts, Cream Cheese,  
Red Cabbage, Diced Tomatoes Red Onion, Diced Cucumbers and Leaf Lettuce  
Served with Side Salad or Fresh Sliced Fruit.



## THEMED BUFFETS PRESENTATIONS

Perfect for Lunch or Dinner, our Spectacular Buffets are sure to please for every occasion. Separate Entrée, Beverage and Dessert Stations are provided. All buffets include a Tossed Salad, Dinner Rolls and Choice of Dressing. Beverage Stations include Coffee & Ice Tea. Consult your Event Coordinator to insure adequate space is available for buffet lines.

### SOUP AND SALAD BAR

Your choice of two; French Onion, Tomato Bisque, Chicken Noodle or Clam Chowder, will accompany a Full Salad Bar setting with Seasonal Garden Vegetable and Fresh Baked Breads.

Now you won't feel bad about the delicious Pecan Pie for Dessert.

\$15.75

### THE MEXICAN TOUR

Experience authentic Mexican flavors with your choice of Carne Asada or Pollo Asada. Served with Fresh Tortillas, Rice, Beans and Roasted Corn on the Cob.

Enjoy Mini Churros, Caramel Flan or Chocolate Tres Leches for Dessert.

\$21.75

### THE TASTE OF ITALY

True Italian flavor. Your Choice of Chicken Marsala or Balsamic Marinated Beef.

Accompanied by Penne Pasta with Sausage and Fennel Marinara,

Mushroom Ravioli with Portabello Cream Sauce and Vegetarian Lasagna.

Choose Cheese filled Cannoli, Tiramisu or Assorted Cheesecakes for Dessert.

\$21.75

### NEW ENGLAND CLAM BAKE

Every New Englander's favorite~ Experience "made from scratch" Clam Chowder, Sausage, Lobster and Littleneck Clams. Whole Red Potatoes and Sweet Corn on the cob.

Served with Apple Crumble.

\$26.75

### THE FLAVOR OF BAR-B-QUE

You are in charge of this one. Do you want KC style, Texas, Carolina or Southwestern? We will customize your menu to your desire. Served with Beef, Chicken or Pork, Hot Links, Baked Beans and Coleslaw. Enjoy fresh hot Bread Pudding with Hard sauce for dessert.

\$21.75

### THE MISSISSIPPI DELTA

An ode to Creole and Cajun Traditions. Your selection of Crawfish Boil, Blackened Catfish or Redfish. Served with Jambalaya, Red Beans and Rice. Follow with a flaming Bananas Foster presentation.

\$25.75

### THE PACIFIC NORTHWEST

Enjoy some of the Freshest Seafood available. Depending on the season, we'll serve Dungeness Crab, Grilled Salmon or Halibut. Fresh Green Beans, Wild Mushrooms and Whipped Potatoes will accompany your meal.

After dinner enjoy an Apple Cherry Crisp made with Washington State Produce.

\$26.75



# HORS D'OEUVRES

All hors d'oeuvres are served in increments of 75 servings. Cold hors d'oeuvres may be presented either at a station or butler passed. If butler passed, a \$75 labor charge will apply.

## SUPER PREMIUM

Marinated Crab Claws  
 Seafood Stuffed Artichoke Hearts  
 Roasted Sirloin  
*On sourdough baguette w/ horseradish & caramelized onion*  
 Smoked Salmon  
*On toast points w/ capers, red onions & chive cream cheese*  
 Shrimp, Bacon and Jalapeno Bites  
 Medallions of Blackened beef  
 Bacon Wrapped Scallops  
 Coconut Chicken Skewers  
 Shrimp & Herbed Cheese Beggars Purses  
 \$325.00 per 75 pieces

## PREMIUM

Assorted Cold Canapes  
 Handmade Tamales w/ chili  
 Popcorn Shrimp  
 Beef or Chicken Taquitos  
 Stuffed Mushrooms (sausage or spinach)  
 Baked Brie w/ fruit glaze and toasted walnuts  
 Italian Sausage and Peppers  
 Mesquite Smoked Baby Back ribs  
 Mexican Pizza  
 Sausage en Croute  
 Mini Spanakopita  
 Southwest Chicken Rumaki  
 Country Pate on Rye toast with Pickle  
 \$225.00 per 75 pieces

## DELUXE

Deviled eggs  
 Buffalo chicken wings  
 Swedish Meatballs  
 Mini Egg Rolls  
 Potato Skins  
 Red Beans and rice  
 Jalapeno Poppers  
 Finger Sandwiches  
 Fried Chicken tenderloins  
 Prosciutto wrapped Melon  
 Chicken, Walnut, Grape & Celery in mini tart shells  
 Asparagus wrapped in Parma Ham  
 \$175.00 per 75 pieces



## ACTION STATIONS

Carving Stations include baskets of silver dollar roll and appropriate condiments.  
A \$75 attendant charge applies to each action station.

### HERB CRUSTED LEG OF LAMB (SERVES 25)

Fresh Leg of Lamb encrusted with garlic, thyme, rosemary & marjoram.  
Slow roasted to perfection and served with Mint Sauce and Roasted Garlic Aioli.  
\$350.00

### BRINED STEAMSHIP OF PORK (SERVES 50)

Cured in house with brown sugar and slow roasted.  
Served with whole grain mustard and herbed mayonnaise.  
\$275.00

### TURKEY AIRLINE BREAST (SERVES 25)

Turkey breast with the wing drumette still attached. You get both light and dark meat.  
Served with Orange Cranberry Chutney and Dijon Mustard.  
\$350.00

### SMOKED SIDE OF KING SALMON (SERVES 20)

Fresh Pacific King Salmon smoked over a mixture of cherry and apple woods.  
Served with a Dill Caper remoulade and garlic aioli.  
\$450.00

### CERTIFIED ANGUS PRIME RIB OF BEEF (SERVES 35)

The most prestigious cut of beef~ slow roasted for 15 hours.  
Served with Stone-ground mustard and horseradish cream sauce.  
\$425.00

### ROASTED BARON OF BEEF (SERVES 100)

Slow Roasted and presented with Horseradish Cream and Spicy Mustard.  
\$675.00

## DESSERT ACTION STATIONS

#### BANANAS FOSTER

Sauteed Bananas with brown sugar, cinnamon and flambéed with Jamaican rum.

\$9.75 per person

#### FRUIT FILLED CREPES

Let your guests choose from Blueberry, Raspberry, Apple or Peach. Served with fruit scented whipped cream.

\$12.75 per person

#### CHERRIES JUBILEE

Bing Cherries sautéed with sugar, cinnamon and flambéed with Kirsch.

\$9.75 per person





## THEMED RECEPTIONS

International and domestic cuisines are as different and diverse as the guests attending your event. The following menu ideas were built with that in mind.

Choose one or as many different themes as you like.

Our catering staff will build and decorate each individual station according to its menu..

*Choose any menu \$13.75 pp*

*Choose any two menus \$19.75 pp*

*Choose any three menus \$25.75 pp*

*Any four menus \$31.75 pp*

*Additional menus add \$6.00 pp*

### LA FIESTA

Chicken or beef fajitas, refried beans and Spanish rice. Served with flour tortilla and mini Churros.  
(for chicken & beef add \$2 per person)

### A TOUR OF ITALY

Cheese ravioli, tri-colored tortellini and fettuccini with marinara, meat and green chili alfredo sauces. Served with Breadstick and Cheesecake bars.

### THE FRENCH QUARTER

Chicken and Andouille Gumbo with white rice and french bread. Mini Muffalatas with olive dressing.  
'Nawlins bread pudding and whiskey sauce.

### THE JERSEY SHORE

Miniature Lump Crab cakes, Lobster Mashed Potatoes, Strawberry Parfait and Salt Water Taffy.

### CHINATOWN

Lo mein noodles and vegetable fried rice with Kung Pao Beef or Cashew Chicken. Mini Egg Rolls and Fortune Cookies.  
(for chicken & beef add \$2 per person)

### SOUTHERN COMFORT

Traditional Turkey Pot Pie with Flakey Crust and Corn Mashed Potatoes. Served with Seasonal Fruit Cobbler & Whipped Topping.

### THE SOUTH PACIFIC

Chicken and Pineapple satays with Mango Chutney. Baked Bananas with Macadamia Nuts and Tropical Fruit Display.

### PETIT DESSERT TEMPTATION

Includes such delicacies as a selection of Chef's choice Dessert Petit Fours and Fruits accompanied by Vanilla Yogurt and Chocolate dipping sauces. Lemon Bars, Raspberry Bars, Double Fudge Brownies and Miniature Gourmet Cookies. Coffee, Decaf & Herbal Teas.

### THE LIGHTER SIDE

Garden Green Salad with Carrots, Cucumber and Tomatoes. Served with choice of dressings.  
Tuna, Chicken and Fruit Salads. Served with an Artisan Bread Basket and Sweet Butter.



## CHEF'S DISPLAYS

The following selections are based on trays that are each designed to serve 20 people.  
Consult your sales representative to discuss proper quantities to mix and match for your event.

### FRESH GARDEN CRUDITE

An assortment of the freshest vegetables available.  
Served with Herbed Ranch and Blue Cheese Dressings.  
\$75.00

### GRILLED VEGETABLE TRAY

A selection of Seasonal Vegetables marinated and grilled to perfection.  
Served with Pita Points and Hummus.  
\$105.00

### TROPICAL FRUIT DISPLAY

An assortment of Fresh Fruit and Melon skewers presented on a Pineapple Tree Background.  
Served with Chocolate Dipping Sauce and Honey Vanilla Yogurt.  
\$75.00

### CHILLED ANTIPASTO DISPLAY

A classic selection of Italian Meats, Sausages, Cheeses & Roasted Vegetables.  
\$125.00



### OLD WORLD DAIRY

A selection of cheeses from around the world, served with crackers and stone-ground mustard.  
\$85.00

### THE CHARCUTIERE TRAY

A wide assortment of Sausages, Pates, and Meats from around the globe!  
Served with crackers, stone-ground and honey mustards.  
Combined with our Cheese Tray makes a truly Old World experience.  
\$105.00

### ADMIRAL'S PLATTER

A delightful selection of Smoked Salmon, Prawns, Mussels and Oyster. Served with Seared Tuna and an assortment of Seafood Pates and assorted Maki Rolls.  
\$325.00



# BARS & ALCOHOLIC BEVERAGES

Patrons must be 21 years of age or older in order to consume alcoholic beverages.  
We take the responsibility of alcohol service seriously and comply with all regulations.  
We, at our sole discretion, reserve the right to refuse service to any patron.

## CASH BAR SERVICE

- One bartender is required per 150 guests.
- There is a non-refundable set up charge of \$50 per bar.
- There is a \$125 per bartender charge for a maximum of 5 hours.  
(one bartender charge will be refunded for each \$500 in net bar sales)
- Bars use high grade disposable barware. If glassware is requested a labor charge of \$40 per busser will apply; based on 1 busser per 100 guests.

|                         |        |
|-------------------------|--------|
| Cocktails; premiums     | \$5.75 |
| House wine by the glass | \$5.25 |
| Imported Beer           | \$5.50 |
| Domestic Beer           | \$4.75 |
| Bottled Water           | \$3.00 |
| Juice                   | \$2.75 |
| Soft Drinks             | \$2.25 |

## HOSTED BAR SERVICE

- One bartender is required per 150 guests.
- There is a non-refundable set up charge of \$50 per bar.
- Bars use high grade disposable barware. If glassware is requested a labor charge of \$40 per busser will apply; based on 1 busser per 100 guests.
- Prices are based per person.

|                  |         |
|------------------|---------|
| First Hour       | \$12.75 |
| Additional Hours | \$9.25  |

*Hosted Bars include Assorted Domestic and Import beers, House Wine, Finlandia Vodka, Beefeater Gin, Johnny Walker Red Scotch, Seagram's Whiskey, Jack Daniel Bourbon, Jose Cuervo Tequila & Bacardi White Rum. Assorted Sodas, Juices and Water. Hosted Bars will also include Coffee, Decaf & Herbal Tea service.*

## SPECIALTY ITEMS

- A \$125 bartender charge may apply to the following.

|                      |                    |
|----------------------|--------------------|
| Domestic Keg Beer    | \$325.00 each      |
| Pre-Mixed Margaritas | \$90.00 per gallon |
| House Champagne      | \$25.00 each       |
| Sparkling Cider      | \$20.00 each       |

## WINE BY THE BOTTLE

A variety of wines are available, please contact your catering representative.

## DRINK TICKETS

Drink Tickets are available and can be billed back on consumption. A 20% service charge will be added to all drink ticket prices.

